

APPETIZERS

POINT JUDITH CALAMARI ~9~

CITRUS VINAIGRETTE, HOUSE PICKLED PEPPERS AND FRESH HERBS

C.G.H STUFFIES ~7~

QUAHOGS WITH CHORIZO AND BELL PEPPER STUFFING

CRAB CAKES ~12~

PAN SEARED, LUMP CRAB MEAT, SPICY AIOLI AND WATERCRESS SALAD

NATIVE LITTLE NECKS ~11~

STEAMED IN WHITE WINE-GARLIC BROTH WITH CHORIZO AND BITTER GREENS

PORCINI MUSHROOM BRUSCHETTA ~11~

GRILLED TUSCAN BREAD, SAUTÉED CHICKEN BREAST AND PORCINI MUSHROOM CREAM SAUCE

BLUE HILL BAY MUSSELS ~9~

RED BELL PEPPER, SAFFRON-WHITE WINE BROTH, FINISHED WITH BUTTER AND FRESH HERBS

PIZZA DI PATATE ~8.5~

MASHED POTATOES, GOAT CHEESE, CARAMELIZED ONIONS, BACON AND ARUGULA

SOUP AND SALAD

NEW ENGLAND CLAM CHOWDER BOWL ~4.5~ CUP ~3.5~

HOUSE MADE CHOWDER WITH POTATOES, ONIONS CHOPPED CLAMS AND CREAMED CLAM BROTH

LOBSTER BISQUE BOWL ~7~ CUP ~4.5~

LOBSTER BUTTER, TAHITIAN VANILLA, ACORN SQUASH, GARNISHED WITH LOBSTER MEAT

COAST GUARD HOUSE ~4.5~

MIXED GREENS, JULIENNE CARROT, CUCUMBER AND ONION TOSSED IN OUR HOUSE VINAIGRETTE
GARNISHED WITH OLIVE CROSTINI

ROASTED PEAR ~7~

FIELD GREENS, GORGONZOLA, TOASTED WALNUTS, AND AGED BALSAMIC VINEGAR

AUTUMN SALAD ~8.5~

RED, YELLOW AND CANDY CANE BEETS, FRESH APPLE, FIG BALSAMIC VINEGAR
GOAT CHEESE CROSTINI AND MACHE GREENS

CLASSIC CAESAR ~7~

HEARTS OF ROMAINE, TOSSED WITH OUR HOUSE MADE CAESAR DRESSING
FRESH PARMIGIANO REGGIANO AND ROASTED GARLIC CROUTONS

RAW BAR

ALL RAW BAR ITEMS ARE SERVED WITH YOUR CHOICE OF
COCKTAIL SAUCE, CLASSIC MIGNONETTE, OR CREOLE REMOULADE

~BY THE PIECE~

OYSTERS ~2.5~

(ISLAND CREEK, DUXBURY MA)

JUMBO SHRIMP ~2.75~

LITTLE NECKS ~1.25~

(WELLFLEET MA)

RAW PLATTER ~20~

3 SHRIMP, 3 OYSTERS, 5 LITTLE NECKS

CONSUMING RAW OR UNDER COOKED MEAT OR SEAFOOD CAN INCREASE YOUR CHANCES OF FOOD BOURNE ILLNESS
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

PASTAS

LINGUINI AND CLAMS ~17~

NATIVE CLAMS, FRESH HERBS, WHITE WINE GARLIC SAUCE

HOUSE MADE MAINE LOBSTER RAVIOLI ~23~

LOBSTER, ENGLISH PEAS, SCALLIONS AND SHALLOTS FINISHED IN BRANDY CREAM

GNOCCHI AL TELEPHONO ~15~

HOUSE MADE GNOCCHI, SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA AND BASIL

BOLOGNESE ~16~

BEEF, VEAL, AND PORK RAGU TOSSED WITH LINGUINI PASTA

SHELLFISH ARRABIATA ~22~

LOBSTER, LITTLENECKS, MUSSELS AND SHRIMP
TOSSED IN A SPICY TOMATO SAUCE OVER LINGUINI

SUGAR PUMPKIN RAVIOLI~17~

DUCK CONFIT, SAGE BROWN BUTTER FINISHED WITH SHAVED 3 YEAR AGED GOUDA
AND AMMERETTI COOKIES

FUSILLI ~17~

FRESH PASTA, HOUSE MADE PORK AND VEAL SAUSAGE, BROCCOLI RABE,
ROASTED GARLIC WHITE WINE SAUCE

LAND AND SEA

TRADITIONAL

FISH AND CHIPS ~14~

BEER BATTERED FISH, TARTAR SAUCE, COLE SLAW AND HOUSE FRIES

CHICKEN PARMIGIANA ~16~

BREADED CHICKEN CUTLET, MARINARA, MOZZARELLA CHEESE AND CHOICE OF PENNE OR LINGUINI

CHICKEN FRANCAISE ~17~

MASHED POTATOES, SEASONAL VEGETABLE, FRESH GARLIC, CAPERS
AND WHITE WINE-LEMON BUTTER SAUCE

BEEF SHOULDER TENDERLOIN AU POIVRE ~19~

PEPPERCORN CRUSTED, GLAZED VEGETABLES, MASHED POTATOES
AND PEPPERCORN-BRANDY DEMI GLACE

BAKED COD ~17~

HERB PERSILLADE CRUST, TARRAGON-WHITE WINE BRAISED YUKON GOLD POTATOES
SEASONAL VEGETABLE AND LIGHT POMMERY MUSTARD SAUCE

INSPIRED

NORTH ATLANTIC SALMON ~21~

BACON BRAISED LENTILS, WILD MUSHROOMS, SLOW COOKED LEEKS AND ROASTED TOMATO BROTH

"GEORGES BANK" SEA SCALLOPS ~24~

PAN FRIED FINGERLING POTATOES, AUTUMN VEGETABLE RAGOUT, SAUCE BORDELAISE

PAN SEARED MONKFISH ~23~

"GEORGES BANK"

CRISPY POTATO, APPLE WOOD SMOKED BACON AND ONION COMPOTE, SAUTÉED CHIFFONADE OF
ROMAINE LETTUCE, LOCAL CLAMS AND CREAMED BROTH

GULF OF MAINE POLLOCK ~19~

MUSSELS, BUTTER BRAISED POTATOES, VER JUS MUSSEL BROTH, JULIENNE RED PEPPER

APPLE CIDER BRAISED PORK SHANK ~19~

SWEET POTATO PUREE, FRESH APPLE - WATERCRESS SALAD AND PORT WINE RAISIN SAUCE

LONG ISLAND DUCK ~23~

"CRESCENT FARMS"

RENDERED BREAST AND LEG CONFIT, PARSNIP-POTATO PUREE, BRAISED SWISS CHARD
BLACK CURRANT PRESERVES AND SAUCE POIVRADE

N.Y. STRIP STEAK ~27~

"CREEKSTONE FARMS"

12OZ, SWEET ONION CONFIT, GORGONZOLA AND BACON DOUBLE BAKED POTATO
FINISHED WITH PEPPERCORN DEMI GLACE

"ALL DISHES CAN SURF"

PLEASE ASK YOUR SERVER ABOUT ADDING LOBSTER, SHRIMP OR SCALLOPS TO ANY SELECTION

CONSUMING RAW OR UNDER COOKED MEAT OR SEAFOOD CAN INCREASE YOUR CHANCES OF FOOD BOURNE ILLNESS
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

PARTIES OF EIGHT OR MORE MAY BE SUBJECT TO AN 18% GRATUITY

The Coast Guard House

Fall 2009